

APERTIVES

Aperol Spritz £7.00

Aperol, prosecco and soda

Blood orange Bellini £6.00

Prosecco and blood orange

Negroni £7.00

Hepple sloe & hawthorn gin, Campari and red vermouth

Lindisfarne Oysters

Served with shallot vinaigrette

1 x £3.00

3 x £8.00

6 x £ 15.00

STARTERS

Beetroot £8.00

Heritage beetroot, goats curd, pickled walnut and watercress

Souffle £8.50

Northumberland cheese souffle and parmesan cream

Scallop £13.00

Pan fried scallop, blood orange and duck ham

Terrine £8.00

Chicken and black pudding terrine, wild garlic emulsion and toasted sourdough

Tartare £11.50

Heritage beef tartare, caramelised mushroom, smoked emulsion, egg yolk and sourdough

Haddock £8.50

Smoked haddock risotto, poached egg and whiskey foam

MAINS

Agnolotti £16.00

Caramelised cauliflower agnolotti, hazelnut, truffle and Tunworth

Risotto £16.00

Wild garlic risotto, pickled red onion and goats curd

Stone bass £24.50

Stone bass, white asparagus, artichoke and truffle

Sea Trout £18.00

Pan roasted sea trout, shellfish broth and samphire

Venison £22.00

Venison haunch, celeriac, hazelnut, caper, cavolo nero and raisin

Pork £19.00

Slow Cooked Pork Belly, caramelised quince, pak choi, chervil root and purple kale

Sirloin £28.00

Heritage breed sirloin, pommes anna, broccoli, smoked bone marrow and anchovy

If you have any allergies or food intolerances, please ask one of our members of staff for advice

An optional 10% service charge will be added to your bill